

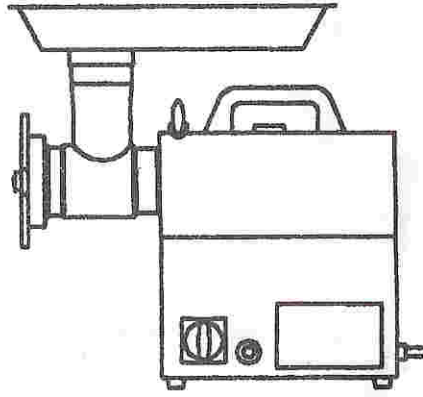
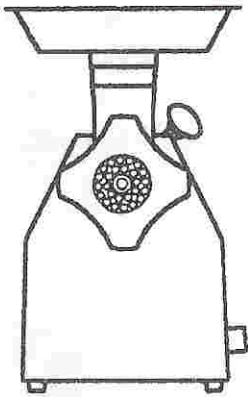


ANVIL

INSTRUCTION MANUAL

MIN 0012: MEAT GRINDER NO.12

**SHIFTING GEARS WHILE
THIS UNIT IS RUNNING
WILL VOID WARRANTY.**



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INSTALLATION, OPERATION AND CARE OF

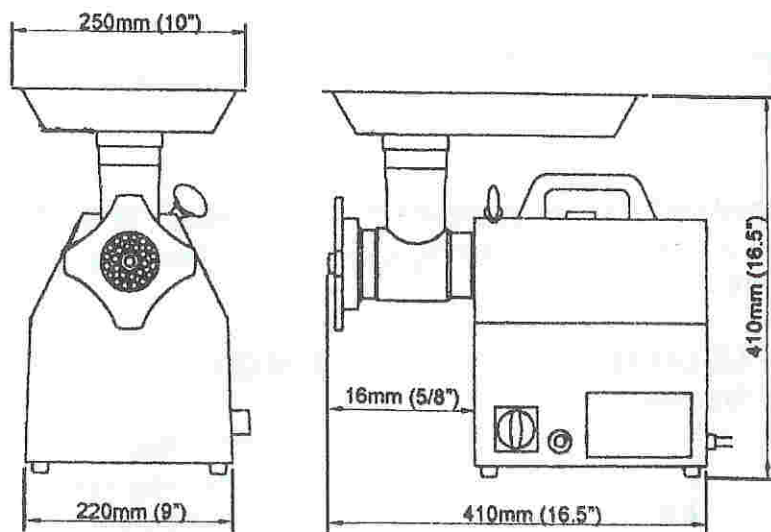
MIN 0012: MEAT GRINDER NO.12

OVERVIEW

The MIN 0012 Meat Grinder is intended for heavy-duty work in commercial food processing applications. Their exceptional reliability and attractive, compact designs make them ideal for any open kitchen and supermarket.

INSTALLATION

UNPACKING: Before unpacking the Meat Grinder, check it for possible shipping damage. If you find that the packaging material or the machine is damaged before unpacking, contact the carrier immediately.



OPERATION

IMPORTANT : Before connecting your unit to your power supply, be sure your machine's electrical specifications, printed on the unit's nameplate, match those of your local power source.

1. For first-time use, remove the grinder head and wash parts thoroughly. Reassemble according to the diagram included in these instructions.
2. Before grinding, tighten the thumbscrew counter-clockwise until secure. Do not use a tool or over-tighten.
3. Prepare meat for grinding by removing all skin and bones. Then cut the meat into appropriately sized pieces for grinding.
4. Feed meat into the grinding chamber with the special meat pusher that was included with your machine. Never use fingers, hands, or any other objects.
5. After use, disconnect the unit from the power supply and disassemble the head. Wash thoroughly to prevent contamination.

NOTE : During grinding, meat should be discharged from the grinder in a consistent manner. If the discharge is smooth, or if it is in the form of a paste, the following causes and remedies should be considered:

POSSIBLE CAUSE

1. Thumb screw too tight.
2. Discharge Plate is blocked.
3. Blade edges are blunt.
4. Overloading and motor stop.

REMEDY

- Loosen and hand-tighten only until snug.
Do not over-tighten.
- Remove and clear.
- Sharpen or replace.
- Switch off and reset.

FEATURES

- Strict compliance with hygiene standards.
- Reliable under the most demanding conditions.
- Energy-efficient motor and precision gear drive.
- FORWARD & REVERSE switch.
- Circuit breaker protects the motor without overloading.
- Compact size, no sharp corners or seams.
- Attractive design suitable for any open kitchen and supermarket.
- Designed for easy maintenance & Conforms to all safety standards.
- Powerful, energy-efficient $\frac{3}{4}$ hp motor.
- Complete stainless steel body, head and tray.

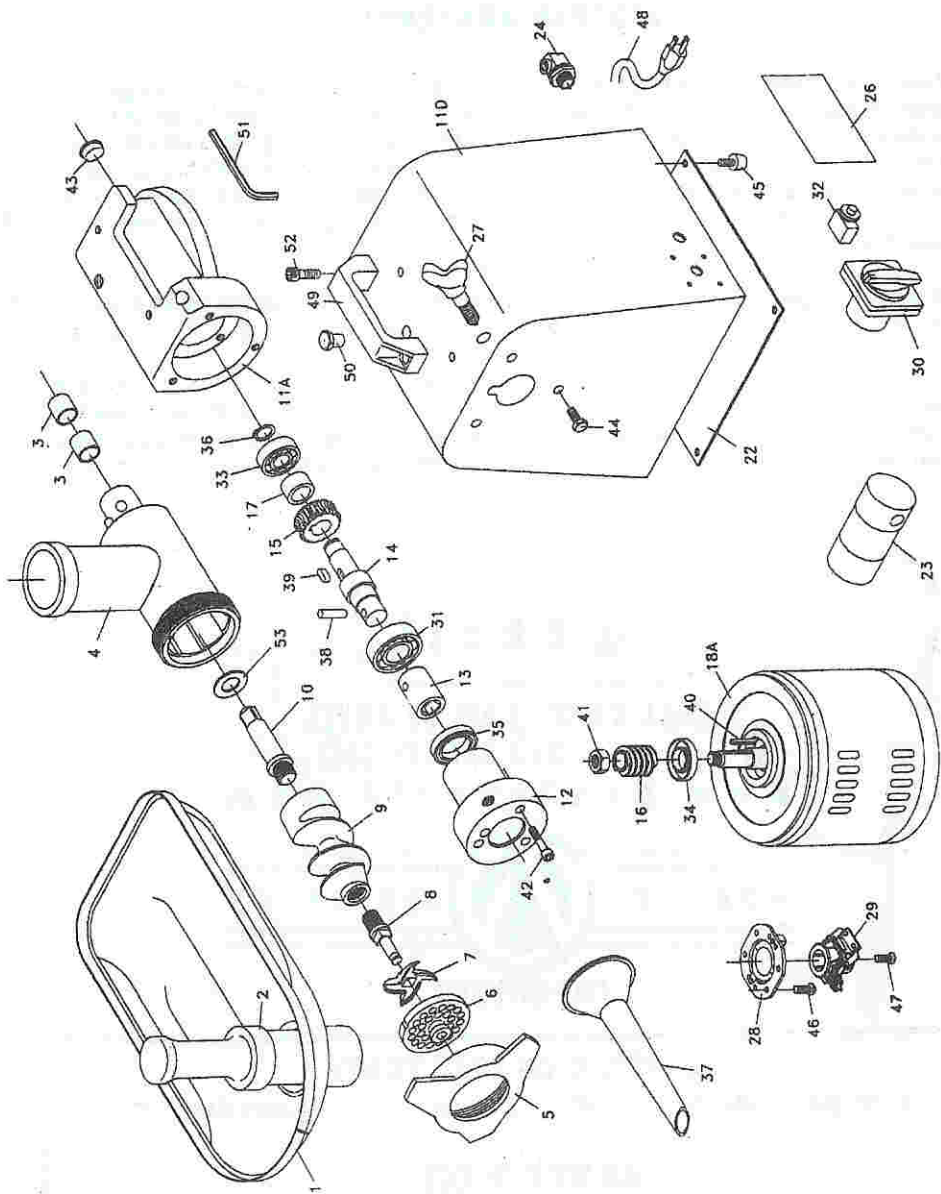
SPECIFICATIONS

Model	Production (lbs/hour)	(RPM)	Motor HP	Voltage	Dimensions (inches)	Weight (lbs)
MIN 0012	220	170	$\frac{3}{4}$	110/60/1	15x8x16	66

The voltage difference tolerance is 5% of the rated voltage. If the voltage is higher or lower, then use a transformer or stable supply unit if the power is 10% higher than that required by the motor.

PARTS LIST & ASSEMBLY DIAGRAM

1	MEAT TRAY	2	MEAT PLUNGER
3	BEARING	4	GRINDER HEAD
5	HEAD SCREW RING	6	MINCER PLATE
7	MINCER KNIFE	8	MINCER STUD
9	WORM NO. 12	10	SHAFT
11A	GEAR BOX HOUSING	11B	SS BODY
		12	HEAD ATTACHMENT
13	SHAFT	14	WORM SHAFT
15	WORM GEAR	16	MOTOR GEAR
17	SPACER	18A	COMPLETE MOTOR
		22	BASE COVER PLATE
23	CAPACITOR	24	CABLE GLAND
		26	SERIAL PLATE
27	THUMB SCREW	28	CENTRIFUGAL GOVERNOR PLATE
29	CENTRIFUGAL GOVERNOR	30	SWITCH
31	BALL BEARING + HOUSING	32	CIRCUIT BRAKER
33	BALL BEARING + HOUSING	34	OIL SEAL
35	OIL SEAL	36	CIR CLIP
37	MEAT FUNNEL	38	PIN
39	SHAFT KEY	40	SHAFT KEY
41	MOTOR NUT	42	SHAFT SCREW
43	SCREW PLUG	44	HOUSING SCREW
45	BASE PLATE SCREW + FOOT	46	CENTRIFUGAL SCREW
47	CENTRIFUGAL SCREW	48	POWER CORD + PLUG
49	HANDLE	50	GREASE NIPPLE
		52	HANDLE SCREW
53	SHAFT WASHER		



LIMITED WARRANTY

All equipment, which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for one year from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Anvil commercial products.

The Sellers obligation under this warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to ANVIL.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty.



TOLL FREE: 1 888 88 ANVIL

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www.anvilworld.com



IMPORTANT

REGISTER ON-LINE TODAY

Register your warranty on-line now at www.anvilworld.com

NO WEB ACCESS

If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to the ANVIL office in the country of purchase.

Failure to do so will invalidate your warranty.